

# Christmas

## MENU

3 Courses £30 2 Courses £25



### Starters

#### TRADITIONAL PRAWN COCKTAIL

Served on mixed salad leaves and a Marie Rose sauce with bread and butter

#### GARLIC MUSHROOM BRUSCHETTA

With red onion salsa and a balsamic glaze (v)

#### SMOKED DUCK BREAST

Served on a bed of mixed salad leaves, parmesan croutons with a plum sauce

### Mains

#### NORFOLK TURKEY

Served with all the trimmings (gluten-free option available)

#### CONFIT PORK BELLY

Served on a bed of mash potato with honey-glazed root vegetables

#### OVEN ROASTED PLAICE

With dauphinoise potatoes, tender stem broccoli and a tomato vinaigrette

#### BRIE AND CARAMELISED RED ONION TART

With crushed new potatoes, green beans and a balsamic glaze(v)

### Desserts

#### CHRISTMAS PUDDING

With berry compote and creme anglaise

#### BUCKS FIZZ MOUSSE

Vanilla sponge topped with orange mousse, prosecco jelly and chocolate popping candy

#### GLUTEN-FREE BELGIAN CHOCOLATE ROULADE

Served with double cream

#### MIXED BERRY CRUMBLE

Served with creme anglaise